

# À LA CARTE MENU

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## LOCALLY SOURCED PRODUCE

At Billy's, we believe fresh, local produce are key to an exceptional dining experience, and that's why we source many of our ingredients from nearby farms and suppliers.

### SUPPLIERS INCLUDE:

Cornvale Butchers / Caterite / McClures  
More Bakery / Cartmel Valley Smokehouse  
Hodgsons Fish / The Cheese Larder





## NIBBLES

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Warm sourdough, whipped butter, balsamic vinegar & rapeseed oil V	£6.50
Smoked duck & damson chipolatas, brown sauce	£8.00
Hummus, wild garlic pesto, chargrilled flatbread V	£7.50
Feta cheese bunuelos, chimichurri V	£7.00
Serrano ham croquettes	£8.00
Crab beignets, garlic aioli	£8.00
Gordal olives V GFO	£6.00

## STARTERS

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Smoked haddock & Lancashire cheese souffle	£11.50
Confit chicken thighs, peanut satay sauce, charred spring onions & chili GFO	£10.00
Grilled asparagus, wild garlic pesto, parmesan & poached egg V GFO	£9.00
Smoked jersey royal potatoes, pickled beetroot & watercress V GFO	£8.50
Duck liver parfait, orange marmalade chutney & toasted brioche	£9.00

## MAINS

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Porchetta of belly pork, roasted fennel & grapefruit GFO	£25.50
Cheddar cheese, potato & marmite onion pithivier, charred leeks & mustard sauce V	£23.50
Miso glazed cod, sesame & chili noodles, king prawn toast, pak choi	£26.00
Roasted cauliflower, chimichurri, butterbean fricassee V GFO	£23.00

## SIDES

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Triple cooked chips, wild garlic emulsion VGO GFO	£6.00
Baby gem lettuce, soft duck egg & parmesan	£6.00
Skin on fries V GFO	£5.50
Sautéed fine beans & pinenut pesto V VGO GFO	£6.00

## DESSERTS

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Sticky toffee pudding, miso butterscotch, vanilla ice cream GFO	£8.00
Vanilla pannacotta, macerated strawberries & gingerbread GFO	£9.00
Chocolate fondant, salted caramel ice cream	£9.00
Coconut & lemongrass pannacotta, passionfruit sorbet, mango salsa, coconut crumb GFO	£8.00

V = Vegetarian VGO = Vegan option available GFO = Gluten free option available  
Please speak with your server regarding allergy or dietary requirements.